



Jericho Settler's Parsnip and Cauliflower Soup, Maine Lobster, Herb Olive Oil  
\$9

Oyster Fry with Roasted Pepper Relish, Maple Onions and Chile  
\$12

Red Lettuce Salad, Caesar Vinaigrette, Garlic Crostini  
\$9

Roasted Red Beets, Vermont Goat Cheese, Mache and Marinated Fennel  
\$9

Tongue & Cheek Toast with Garlic Sautéed Spinach and Horseradish Cream  
\$15

Vermont Steak Tartare with Capers, Radishes and Crispy Potatoes  
\$11

Sweetbread and Foie Gras Fricassee, Salsify and Foraged Mushrooms  
\$17

Misty Knoll Chicken Liver Pate, Cornichons, Pickled Onions, Grilled Bread  
\$9

House Ground Burger, Pickles, Frites, House Ketchup \$11  
Add Cheese, Grilled Bacon, Grilled Onion or Candied Onion for \$2 each

Pan Seared Hake Fillet, Gold Beets, Meyer Lemon – Fennel Relish, Citrus Pan Sauce  
\$24

Vermont Beef Tenderloin, Red Wine Onions, Gold Potatoes, Boucher Blue Cheese  
\$37

Quail Stuffed with Confit Chicken, Mushroom – Red Wine Risotto  
\$20

Grilled Boyden Farm Ribeye Steak Frites, Grilled Red Onions, Tarragon Aioli  
\$29

Grilled Swordfish, Nitty Gritty Polenta, Brussels Sprouts, Olive – Herb Drizzle  
\$27

Plate of Vermont Pig – Smoked, Grilled, Braised, Mashed Potatoes, Bacon Kale  
\$31

Ricotta Gnocchi, Lemony Tofu, Delicata Squash, Pumpkin Seeds  
\$22